



2008 Seeberg Riesling Kamptal DAC Reserve

Sites and Climate

The interplay of soil and climate form the basic character of the wines from the Kamptal. The influence of the Pannonian climate from Hungary to the east brings hot, dry days to the area. And the cool air currents from the Waldviertel region to the north help spice up those hot daytime Kamptal temperatures, which reach up to 38° Celcius.

The soils are just as unique - and ideal - for wine growing. Found here is Gföhler gneiss, the primary rock of which the hills of the Kamptal are composed. This is covered by a layer of brown soil, though, at various points, a chalky layer is nestled between them. Also in the area is loess, airborne dust deposited during the ice age and that metamorphosed into fertile soil. And finally, there are clay soils, which are found along the banks of the Kamp river.

Seeberg

To the west of Zöbing lies the Seeberg, a south-facing site situated approximately 300 meters above sea level. The climatic influence of the cool Waldviertel region to the north brings a seductive tension between hot days and cool nights here. The grapes ripen slowly and, therefore, the wines produced from this site show a very fruity expression. Sand and loam alternate here with rich layers of slate – almost all the way to the surface. This mix brings to the wines a fine fruitiness and spice with firm concentration - and especially expose the real character of the Riesling variety.

Vinification

At the last week in September, the grapes were harvested carefully by hand, then placed in small crates (20 kg). There was some botrytis, which was just perfect, thanks to the dry weather. Maceration, a first fining, spontaneous fermentation in wooden casks (70%) and steel tanks (30%); fermentation lasted partly until the end of January. At the end of February, the Seeberg was raked, and then aged on the fine lees in wooden casks.

Fred Loimer Estate

This wine estate in Langenlois is one of the most treasured in the Austrian wine scene.

As both a wine lover and quality fanatic, Fred Loimer says: *"I am glad that wine now rates so highly with the young generation. In fact, sometimes very formal tastings go against the grain with me. Wine is about having fun; enjoying life. Too much academic seriousness is simply not a good thing."*

Vintage

"A Year of Contrasts"

The mild weather conditions brought a fine, early bud break. And the development was favourable right up to the flowering in June, although the flowering period itself was rather prolonged. But recurring bouts of rain made this a very nerve-wrecking time. While the water provided good nourishment for the vines, it also meant extensive work in the vineyards. The 2008 harvest lasted from September 15th until November 17th - nearly 10 weeks! "Don't get nervous and wait for physiological ripeness" was the motto of the vintage. And ultimately, we were rewarded. The amount of difficulty in the vineyards was compensated by the same amount of beautiful development in the cellar. A classic that won't be forgotten too soon.

Drinking Recommendation

Decant! (2 hours).

12° bis 14° C; not for drinking too cold.

A wonderful companion for meat as well as generously spiced seafood.

Best to drink: 2011 - 2015.

Technical Data

Qualitätswein

Origin: Langenlois, Seeberg
Kamptal, Austria

Grape variety: Riesling

Alcohol: 13,0 % vol.

Residual sugar: 9,5 g/l

Acidity: 7,7 g



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